



Tom Barrett  
Mayor

Bevan K. Baker, FACHE  
Commissioner of Health

Joe'Mar Hooper, MPA  
Health Operations Administrator

[www.milwaukee.gov/health](http://www.milwaukee.gov/health)

Frank P. Zeidler Municipal Building, 841 North Broadway, 3rd Floor, Milwaukee, WI 53202-3653 phone (414) 286-3521 fax (414) 286-5990

## Routine Food

Ivy Inc  
Buffet City  
8617 W Brown Deer Rd  
Milwaukee, WI

**7/8/2015**

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

**Fee Amount:**  
**\$107.00**

### CDC Risk Code Factor Violation(s)

Code Number	Description of Violation	Correct By
CDC Risk Violation(s):	0	

### Good Retail Practice Violations(s)

Code Number	Description of Violation	Correct By
3-302.11	Food in the walk in freezer was uncovered and some had condensate dripping onto it. Keep all food covered and protected from condensate leak. See also repair order. Shrimp was voluntarily discarded. In the vegetable walk in cooler there were raw shell eggs over cut melon and cut cauliflower. Keep eggs on the bottom shelf. All food must be protected from cross-contamination.	7/13/2015
3-304.11	Food equipment must be clean and sanitized before used with food. The following items were observed: a. a clean wok was stored in a black trash bag with food debris b. cutting boards were stained, clean or replace c. dirty knives were stored on a magnetic strip with clean ones d. clean cutting boards were stored in a crate that was dirty with food debris e. a greasy tub was being used to store dried noodles, clean tub f. a steam rack was stored in a box of unwashed watermelons. Clean rack and store clean. g. there is a slight amount of mold in the ice maker. Clean mold out of ice machine.	7/13/2015
3-304.14	Many wiping cloths were viewed on multiple surfaces upon entry. Store wiping cloths in a sanitizing solution between use. COS	7/27/2015



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3-501.15	Upon discussion of making the gravy, operator stated they make the 5 gallon bucket of gravy base, let it cool on the counter without taking a temperature and then put it in the cooler. Temp was 41F. To properly cool food you should take temps and then at 135F put it in the cooler, use an ice wand to cool items, cool in shallow pans first before combining them into a 5 gallon bucket, or use ice as an ingredient to bring the temperature down. Properly cool foods. Properly cool foods in a refrigerator or use ice.	7/13/2015
3-501.16	1. A large amount of garlic and oil was out at 2pm at 48F. Keep only small amounts of garlic and oil out at a time or keep it refrigerated at all times. 2. 2 trays of potstickers were on a rack at 91.7F. Once the food has cooled to 135F it needs to be put in the cooler. Temp food and refrigerate promptly. 3. At the hibachi, imitation crab 46F, noodles 48F, and raw chicken 47.3F. 4. At the cold buffet, crab salad 46F, mussels 41-44F and were inconsistent Potentially hazardous food must be held cold at 41 degrees or below.	7/13/2015
3-501.16	In the kitchen there were 2 rice cookers that had blown the fuses and were at 119F and 100.4F. Rice was voluntarily disposed of. COS Several pieces of boneless BBQ chicken were 112F, items were pulled and voluntarily disposed of. Potentially hazardous food must be held hot at 135 degrees or above.	7/13/2015
3-501.17	Commercial pizzas were in the walk in cooler thawed out. Once a product is thawed, it needs to be dated for 7 days. Date pizzas. Ready-to-eat potentially hazardous food held for more than 24 hours must clearly marked to indicate the day by which the food is to be consumed on the premise, sold, or discarded.	7/13/2015
4-501.11	1. Remove the wooden rolling platform. COS 2. Remove the home-made wooden utensils with the claws. Replace with smooth cleanable one. 3. Cutting board slip mats are no longer cleanable. Dispose and replace. 4. Replace or repair the broken rice cooker. 5. Repair the walk in freezer condensate unit so that water does not drip and freeze onto food. Repair unit.	7/27/2015
4-601.11	Clean and maintain all equipment. Clean the following: a. clean the rice cooker tables b. clean the air gap under the cookline c. clean the walk in freezer floor	7/27/2015
4-901.11	Employee was observed stacking wet dishes after washing them. Air dry dishes before stacking them. Utensils must be air dried after washing and sanitizing.	7/27/2015
5-202.11	The vegetable prep sink has a leaking sink basin. Repair Properly repair plumbing.	7/27/2015
5-205.11	The right hand sink of the cookline was blocked by a cart. Move cart. COS Handsink was not available for use. Make sure the handsink is always available.	7/13/2015



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6-501.114	1. Repair both torn screen doors to prevent insects from entering.	7/27/2015
	2. Repair the employee bathroom toilet seat so that it is attached.	
	3. Repair and seal the stainless steel corner guard. Attach it to the wall so that there are no gaps.	
	4. Repair the flooring by the dishwasher so that water does not pool in crevices and depressions. An extension may be given for this item upon request.	
6-501.18	Handsink were dirty upon arrival. Clean the faucet handles, splash guards and paper towel dispensers free from grime. Keep handwashing sinks clean.	7/13/2015

Good Practice Violation(s): 14

Total Violations: 14

#### Notes:

FDL ok

CFM is Qiyen Chen exp. 9/18/2016

sushi HACCP and rice acidification reviewed and verified. ok

Inspection took place on 7/8/2015, computers were down and the date will be changed on the report to the 8th.

Note: the dishwasher is both chemical and high temp. Dishwasher tested at 155F with 100ppm chlorine. Ecolab consulted, water temp under 160F is desired. Dishwasher passed inspection.

On 7/8/2015, I served these orders upon Ivy Inc by leaving this report with

Inspector Signature (Inspector ID:84)

Operator Signature